

INFORMATION LETTER

NATIONAL CANNERS ASSOCIATION

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Only

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HOUSE TO CONSIDER WAGE-HOUR BILLS

Action of Rules Committee Permits Debate on Norton, Barden, and Ramspeck Amendments

The House Rules Committee late Thursday, July 27, agreed to a three-way rule for House consideration of amendments to the wage and hour law. This action of the Rules Committee will permit the House to debate for three hours early next week the Norton bill (H. R. 5435), the Barden bill (H. R. 7133), and the Ramspeck bill (H. R. 7349), and at the end of that time to pass one of the three measures. The provisions of the Norton bill were summarized in the INFORMATION LETTER of April 29, and the provisions of the Barden bill were summarized in the July 13 issue. The Ramspeck bill was introduced July 24 and is similar to the Norton bill, but contains no exemptions for agriculture.

Earlier on Thursday afternoon, the House Labor Committee reported to the House, by a vote of 11 to 5, another Norton bill (H. R. 6406). This bill, like the Ramspeck bill, proposes only non-controversial amendments and excludes all agricultural amendments to the wage and hour law. In reporting her second bill, Chairman Norton announced that the Labor Committee on Monday would seek House passage of the measure under suspension of the rules. A bill considered in the House under suspension of the rules cannot be amended. On two previous occasions the Labor Committee was unsuccessful in obtaining the two-thirds majority necessary for action on a bill under this procedure.

In the morning of the same day, the Labor Committee had heard representatives of organized labor advise against any attempt at amendment of the Fair Labor Standards Act at this session of Congress. The meeting of the Committee followed a suggestion of Representative Nelson of Missouri, a member of the Rules Committee, that Mrs. Norton, Mr. Barden, Mr. Ramspeck, and Administrator Andrews meet in an effort to compromise their differences, particularly with respect to the agricultural amendments. Mr. Nelson's suggestion was made during the course of a two-day hearing before the Rules Committee on the request of Mr. Barden for a rule on the Norton bill, which would provide for the substitution of his bill by action of the House.

At the Rules Committee hearing, Mr. Barden's request was vigorously opposed by Mrs. Norton, several other members of the House Labor Committee, and by Administrator Andrews of the Wage and Hour Division.

Labeling of Sauces of Recognized Composition

Announcement has been made that the Food and Drug Administration will not insist upon the declaration of each ingredient of sauces of generally accepted composition which are used in canning beans (see INFORMATION LETTER, July 13, 1939, page 5900). The question has been raised concerning

the application of this ruling to sauces of recognized composition used in canning other products, such as spaghetti and sardines. This question was made the subject of a letter to the Food and Drug Administration. A reply has been received, the pertinent portion of which reads as follows:

"We have your letter of July 19, 1939, asking for an opinion from this Administration as to whether the ruling in our letter of July 10 is also applicable in the case of other products which are packed in sauces of generally accepted composition, having in mind such products as spaghetti in tomato sauce or sardines in mustard sauce.

"We reiterate that in connection with recent consideration of this subject, we have taken the position that we will not insist upon the declaration of each ingredient in such sauces on labels provided the composition of the sauce in every case conforms to the generally accepted composition of sauces for that purpose."

"SWELL" ALLOWANCES

Committee Urges Canners to Keep Record of Swells Occurring in Storage

At the joint meeting of the Joint Conference Committees of Canners and Distributors in Chicago last January, the chairman of the Canners' Committee offered a resolution recommending a 50 per cent reduction in the flat swell allowances tentatively agreed upon at a joint committee meeting in 1924. There was objection to this on the part of some representatives of the distributors, and it was agreed that no action should be taken by the Joint Committee before next January. In the meantime, both canners and distributors are to collect such recent information as they can regarding actual swells found in various canned foods.

Canners were urged in the INFORMATION LETTER for March 4, 1939, to keep a record of claims reported to them for actual swells during 1939. Furthermore, the unusually large carry-over in canners' hands during the last couple of seasons may prove an additional source of valuable and recent data as to the percentage of swells actually developing during these protracted periods of cannery storage. Canners will thus be able to furnish first-hand information regarding swells.

How much and what character of data the distributors will collect and submit, it is impossible to predict. However, it is not likely that they will agree to any reduction in flat swell allowances, unless the canning industry can justify such reduction by ample data showing actual percentage of swells in various canned foods.

Members can undoubtedly furnish valuable data on "swells" in canned foods that have been held in their warehouses for several months or more, and such information may be very helpful to the industry and will be much appreciated by the Committee. The data should be prepared in duplicate and should include the name of the product, the type and size

of container, and the period during which stored. One copy should be sent to Frank Gerber, chairman, Conference Committee, Fremont, Michigan, and the other to the Washington office of this Association.

IMPORTANT TO CANNERS PACKING BOTH SEASONAL AND NON-SEASONAL PRODUCTS

Wage-Hour Law Application to Combined Operations in Same Factory Confused at Present

The Association has received a number of inquiries as to the extent to which the 14-week hours exemption, in Section 7 (c) of the Wage and Hour Act, applies to canners who in the same factory pack both seasonal and non-seasonal products. This situation arises where seasonal products, such as tomatoes, and non-seasonal products, such as dry beans, are packed *at the same time*; or where in the same workweek the same employees are shifted from the packing of a dry line to the packing of a seasonal product.

The proper interpretation to be given to Section 7 (c) in its application to these situations is a matter of considerable confusion at the present time. The law provides that the controlling unit shall be the workweek of 7 calendar days. Section 7 (c) also provides that all of the employees in a particular "establishment" must be treated as a unit.

It will be recalled that this Section was fully explained in the Association Bulletin of October 25, 1938, in which it was pointed out that the 14-week exemption was accumulative and need not be taken in consecutive weeks. If in any particular week, a canner finds it necessary to work one or more employees more than 44 hours, he may determine whether to compensate such employees by the payment of time and a half overtime, or to take that week as one of his 14 exempt weeks.

It is understood, however, that a canner may segregate the employees engaged in packing seasonal products from those packing non-seasonal products, provided a complete segregation is achieved.

It is understood that the Wage and Hour Division is preparing a bulletin on this subject which will set forth the Administrator's interpretation of the law. It is also understood that in correspondence with individuals the Wage and Hour Division has taken the position that if any particular employee in any workweek performs any operation on any non-seasonal product, the 14-week exemption cannot be applied to that employee in that week. This means that even those employees, who for the principal part of their time engage in the packing of seasonal or perishable fruits or vegetables, may not fall within the exemption if such employees at any time during such week in any way perform any operation connected with the packing of products other than seasonal or perishable fruits or vegetables. This interpretation would likewise preclude from the exemption any warehouse men, shipping employees, etc., who necessarily handle both types of products. Whether this restrictive interpretation will be finally promulgated as the Departmental interpretation is not now known.

Canning Company Enters into Stipulation with FTC

Foster Canning Company, Inc., Glendale, Long Island, N. Y., has entered into a stipulation with the Federal Trade Commission to discontinue misrepresentations in the sale of a dog food designated "Dr. Olding," according to an announcement of the Commission.

"The respondent agreed to cease use in advertising matter of the word 'meat,' alone or in connection with the words 'food product' or with other words so as to imply that its product is composed wholly of meat, when such is not a fact," the announcement stated.

"The stipulation provides that if the preparation is composed substantially of meat and partly of other ingredients, and the word 'meat' is used to describe the meat content, it shall be accompanied by other words in conspicuous type clearly indicating that ingredients other than meat are present.

"The respondent also agreed to cease representing directly or by implication that its product contains more real fresh beef or meat than products of its competitors, when such is not a fact."

Food Standards Committee Meets August 24

The Food Standards Committee of the Food and Drug Administration will meet in Washington, D. C., on August 24, 1939, in the offices of the Administration. At this meeting the Committee will give final consideration to incomplete schedules for the purpose of making recommendations for proposals which will appear in the *Federal Register*. The Committee also will decide what new products should next be studied.

Since the trade has already had an opportunity to present its views on identity standards for foods now under consideration, no additional time has been set aside at this meeting for appearances by representatives of the food industries, Administration officials said.

Hearing on Employment of Minors as Drivers

The Children's Bureau will hold a hearing on August 18 in the Department of Labor building at Washington, D. C., to take testimony to be used in determining whether the occupations of driving motor vehicles and of serving as helpers on such vehicles are particularly hazardous for the employment of minors between 16 and 18 years of age or detrimental to their health or well-being.

Those desiring to appear at the hearing are requested to notify the Bureau at least two days prior to the date fixed for the hearing.

Federal Certificates of Age in South Carolina

South Carolina was designated July 24 by the Children's Bureau of the Department of Labor as the third State in which Federal certificates of age will be issued to employed minors under provisions of the Fair Labor Standards Act. The other States are Mississippi and Idaho.

The South Carolina State Child Labor Law does not require that certificates of age be on file for employed minors, so the Federal certificates will be issued and filed through Federal cooperation with the State Commissioner of Labor.

The Children's Bureau has "recommended that employers in South Carolina who desire protection from unintentional violation of minimum-age provisions of the Fair Labor Standards Act have minors under 19 years of age whom they wish to employ obtain Federal certificates of age" from the State Department of Labor.

FOOD-STAMP PLAN ENLARGED

Low-Income Group of Shawnee, Oklahoma, to Receive Benefits as Experiment

The announcement this week of two additional regions where the food order stamp plan for distributing surpluses to relief clients through normal channels of trade will be inaugurated, Des Moines, Iowa, and Pottawatomie County, Oklahoma, was coupled with the announcement that in Shawnee, Oklahoma, the county seat of Pottawatomie County, distribution of surpluses under this plan will be made also to low-income persons not on relief. In all other cities in which the plan is operating, including Rochester, N. Y.; Dayton, Ohio; Seattle, Wash.; and Birmingham, Ala., distribution by means of stamps is made only to persons on relief.

Authority to make surpluses available to low-income groups, as well as relief clients, was granted the Federal Surplus Commodities Corporation by the current Congress.

The average yearly income classified as "low income" has not yet been determined, but is expected to be somewhere between \$600 and \$1,000 per year.

CAN-SIZE STANDARDIZATION PROGRAM

Answers to Questions Relating to Recommended Sizes of Containers

A number of canners have written letters asking questions relating to the recommendation of can sizes. Many of the questions asked require individual attention and are being handled by direct correspondence. Some of the questions, however, are of such a nature that it is felt that an explanatory statement should be made to the whole industry.

Question: Should only the can sizes recommended be used when packing for export trade?

Answer: The recommended lists of can sizes are for domestic sale only. These recommendations place no restrictions on packing for export trade.

Q. Will canners be allowed to use stocks of cases and labels of non-recommended cans as well as the stocks of the cans?

A. Owing to the fact that these recommended can sizes were not issued until after supplies had been purchased by many of the canners for the 1939 packing season, it was recognized that it would be an injustice not to permit the use of these supplies. Consequently the exception listed in the acceptance form was intended to cover all supplies purchased prior to or on hand as of July 1. It is hoped, however, that these supplies for non-recommended sizes will have been used before the beginning of the 1940 packing season and that the recommended sizes may become fully effective in 1940.

Q. May any of the cans included in the summary list of 44 sizes be used for any or all products?

A. Each product has a separate list of can sizes recommended for use in packing that product only. A number of can sizes have been recommended for more than one product but none of the cans have been recommended for all products. See "Principles governing the selection of can sizes recommended by the Association's Committee on Simplification of Containers" mailed under date of July 5, 1939.

Q. Since no cans larger than the No. 10 have been recommended for any of the products listed, will canners be permitted to use the full gallon?

A. The upper limit of the standard lists recommended is the No. 10 can. These recommendations place no restrictions on the use of cans larger than the No. 10.

Q. Do these recommended sizes apply to all types of containers used in packing fruits and vegetables?

A. It is hoped that the industry will use containers having only the volume fills listed in each of these recommended lists. The dimensions used in these recommended lists, however, describe only the regular type sanitary or open-top can.

Q. Does the signing of the acceptance form restrict the packing of products not listed in the "Sp.-2763" (the recommended lists of can sizes) to the recommended can sizes?

A. No recommendations have been made as yet for products other than those listed in Sp.-2763 consequently it places no restrictions on the size of containers to be used for other products.

Food Technology Course Announced

A summer program in food technology has been announced by the Massachusetts Institute of Technology for the period September 5 to 22. The course, which will be under the direction of Dr. Bernard E. Proctor, is intended to provide an opportunity for persons with a limited time for study to become familiar with many of the technical processes of food production, manufacture, storage, and distribution. In addition to lectures, demonstrations, laboratory exercises, conferences and reports relating to the subject matter, visits to representative food industries in metropolitan Boston will be presented.

The tuition fee for the course is \$55. As the enrollment is limited, anyone interested in attending the course should write promptly to Professor B. E. Proctor, Room 10-485, Massachusetts Institute of Technology, Cambridge, Mass.

Pear Industry to Vote on Marketing Plan

A referendum will be held sometime before August 15 on issuance of an order embodying the provisions of a proposed marketing agreement for six varieties of winter pears produced in Oregon, Washington, and California. The program would apply to Beurre D'Anjou, Beurre Bosc, Winter Nellis, Doyenne Du Comice, Beurre Easter, and Beurre Clairgeau pears.

Yes, You May Use the Recipes

From time to time, the Home Economics Division is asked by canners and other individuals for permission to print the recipes that are found in the booklets from the Service Kitchen. Yes, it is possible to use them, and no credit line is necessary.

So far, the staff of the Service Kitchen has developed recipes for three booklets entitled "Every Day Recipes for Canned Foods," "Easy Recipes for Canned Foods," and "Summertime Recipes for Canned Foods." The recipes are representative of all classes of canned foods. Any time an individual finds a recipe that is especially adapted to his product and wishes to feature it, this wider use of the recipe will be in keeping with the desire of the Home Economics Division to show housewives how to use canned foods as ingredients in recipes.

In addition to using recipes already prepared and published in booklets, the staff of the Service Kitchen is always ready to develop or test recipes for individual members of the Association.

FACTORS AFFECTING PEA PRODUCTION

Relationship Between Shipments of Canned Peas and Acreage Changes Analyzed

The problem of adjusting production to consumption is a source of never-ending study. In a seasonal industry like canning, the problem is especially difficult, as there is only one opportunity each year to produce the supply to be sold throughout a twelve-month period. Another reason why the adjustment of production to consumption in the canning industry can never be perfected, is that production in canning, as in agriculture, is affected both by acreage and yields. In so far as yields affect production, there is very little control that can be exercised either by individual canners or by any agency attempting a control of the industry.

It has been demonstrated on numerous occasions that fluctuation in yields is frequently large enough to invalidate the attempted adjustment by acreage changes. However, the only measure of adjustment in production that can be effected is to change planted acreage from year to year. Thus, any studies relating to the adjustment of production to demand must necessarily include acreage changes.

The effectiveness of acreage changes as a means of adjusting the production of canned peas to demand levels, has been illustrated in previous articles published by the Association's Division of Statistics. The general conclusion of these earlier studies has been that pea canners making their individual acreage adjustments have, in the aggregate, changed their acreage from year to year so that a reasonable adjustment of pack to consumption would have been accomplished had yields been average. In the problem of adjusting acreage for the industry, the interests of the individual canner are frequently opposed to the interests of the entire group of pea canners, but cannot be wholly separated from the interests of the group.

For example, during years when the supply of canned

peas has been unusually large, with corresponding low prices and abnormal carryovers, there has been a wide variation in the carryovers of individual canners and a corresponding wide variation in the sales and shipments of peas by individual canners. It has been contended that under such circumstances the canner who disposed of all of his pack during the year should not reduce his acreage, whereas those who carry over a substantial part of their pack should reduce their acreage materially. There are others who contend that the percentage reduction in acreage should be the same for all canners in a year following large surpluses.

Without attempting to prove which of these two theories is correct, information is being presented below that throws some light on the relation between the marketing of peas and the acreage changes. A study of the monthly shipments of peas indicates that there is a fairly close relationship between the percentage of the supply shipped prior to March 1 and the acreage sown each year. The following table shows the shipments to March 1, expressed as a percentage of supply, compared with the sown acreage, expressed as a percentage of the sown acreage of the previous year. This information is available for four years only. Alaskas and Sweets are shown separately, as the relationship has been slightly different. Generally speaking, there has been a tendency during recent years to increase the acreage of Sweet peas relatively more than that of Alaskas.

It may be noted from this table that the acreage of either Alaskas or Sweets sown for any given year is pretty definitely related to the percentage of the supply shipped to the time of planting. In the case of Alaska peas, 72 per cent of the 1935-36 supply had been shipped out of canners' hands by March 1. The acreage sown in the spring of 1936 was only 89 per cent of that sown in 1935. By March 1, 1937, 81 per cent of the 1937-38 supply of Alaskas had been shipped, and as a result acreage was increased 8 per cent in the spring of 1937. In 1938, 69 per cent had been shipped by March 1 and the acreage of Alaskas was reduced by 14 per cent.

During the last four years, the relationship between shipments of Alaskas to March 1, and changes in acreage sown, indicates that if from 75 to 80 per cent of the supply is shipped by March 1, there should be little or no change in acreage. Shipments above that (one year only) resulted in an increase in acreage. Shipments below 75 per cent have resulted in decreases in acreage at the rate of 2 per cent decline in acreage for each 1 per cent drop in percentage of supply shipped. For Sweet peas the relationship has been only about 1.3 per cent change in acreage for each 1 per cent change in shipments to March 1.

In 1939, although the quantity of peas shipped to March 1 was very large, the percentage of the total supply shipped to March 1 was the lowest on record. The sown acreage of both Alaskas and Sweets was correspondingly low this year. The decline in acreage of both Sweets and Alaskas this year had the same relative relation to the shipments to March 1 as for previous years. For certain groups of canners, however, these relationships did not hold.

In the study showing the seasonal shipments of canned peas published in the INFORMATION LETTER of July 13, the industry was divided into two groups of canners, "Group A" and

"Group B." The pattern of the seasonal movement of peas of each of these two groups may be noted from the charts published with that study. The following table gives the shipments to March 1 of each of these groups for both Alaskas and Sweets, together with the acreage sown by these two groups of canners in 1939.

| Year | Canned Peas: Shipments and Acreage Changes | | | |
|--------------|--|--------|---------------------------|--------|
| | Shipments to March 1 | | Sown Acreage | |
| | Alaskas | Sweets | Alaskas | Sweets |
| | Per cent of supply | | Per cent of previous year | |
| 1936 | 72 | 70 | 89 | 107 |
| 1937 | 81 | 74 | 108 | 103 |
| 1938 | 60 | 62 | 86 | 87 |
| 1939 Total | 64 | 53 | 75 | 75 |
| 1939—Group A | 68 | 61 | 63 | 79 |
| 1939—Group B | 63 | 45 | 79 | 72 |

Group A had shipped out a larger percentage of its supply of both Alaskas and Sweets by March 1 than were shipped out by Group B. In the case of Alaskas, however, canners in Group A reduced their acreage 37 per cent, whereas Group B canners reduced theirs 21 per cent. In the case of Sweet peas, the reduction in acreage for Group A was 21 per cent and for Group B was 28 per cent.

This article is the seventh of a series of articles published in the INFORMATION LETTER as a part of the Association's economic research program. An article on the marketing of sweet corn will appear in the next issue.

Colorado Peach Growers to Vote on Program

Plans for a referendum, to be held beginning July 31, among peach growers of Mesa County, Colorado, on the issuance of an order embodying the terms of a proposed marketing agreement for peaches, have been announced. All known growers will be notified of dates and polling places.

RESUME OF GOVERNMENT BRIEFS ON CANNED FRUIT STANDARDS

Proposed Findings of Government Counsel on Peaches, Apricots, Pears, and Cherries

Briefs containing proposed findings of fact and conclusions in the form of regulations, based on the evidence received at the public hearings held in April, have been filed with the hearing clerk by Patton Perritt, government counsel. Twelve separate briefs were filed. These cover (1) a definition and standard of identity with label requirements for optional ingredients, (2) a standard of quality and label statement of substandard quality, and (3) a standard of fill of container with label statement of substandard fill for each of the four canned fruits. Each brief presents (1) proposed findings of fact, (2) proposed conclusions in the form of a regulation, and (3) arguments supporting the conclusions.

These briefs will be considered by the presiding officer with similar briefs submitted by canners and other interested parties in making his suggested findings and regulations to the Secretary of Agriculture. The briefs of the government counsel are in no way final, but as they do indicate the opinions of certain government officials after the public hearings, the essential points are summarized below for the information of those who may be interested.

Several of the items are identical for each of the fruits. These will be presented first.

The Packing Medium

From the evidence in the official record of the hearings counsel finds that the term "sugar" means sucrose; that the product dextrose is another kind of sugar commonly known as "dextrose"; that dextrose is two-thirds as sweet as sugar; that sugars are added to canned fruits for sweetening purposes; that trade custom has established the terms "light," "medium," "heavy," and "extra heavy" syrups and definite limits of concentration based on sucrose are in common use; that both sucrose and dextrose are being used in the preparation of syrups for canned fruits.

Based on these findings counsel recommends the following schedule of syrups and compositions:

| Syrups for Peaches and Apricots | |
|---|--|
| Label Statement | Composition of Syrup |
| In light sugar syrup | 10% to 25% sucrose |
| In medium sugar syrup | 25% to 40% sucrose |
| In heavy sugar syrup | 40% to 55% sucrose |
| In extra heavy sugar syrup | 55% + sucrose |
| In light dextrose syrup | 15% to 37.5% dextrose |
| In medium dextrose syrup | 37.5% + dextrose |
| In light sugar and dextrose syrup | % sucrose + 2/3% dextrose = 10% to 25% |
| In medium sugar and dextrose syrup | % sucrose + 2/3% dextrose = 25% to 40% |
| In heavy sugar and dextrose syrup | % sucrose + 2/3% dextrose = 40% to 55% |
| In extra heavy sugar and dextrose syrup | % sucrose + 2/3% dextrose = 55% + % |

If the per cent of dextrose exceeds the per cent of sucrose in a syrup mixture, the word "dextrose" shall precede the word "sucrose" in the label statement.

The recommendations for canned pears are similar, but the upper limits are 20, 30, and 40 per cent sucrose for light, medium, and heavy sugar syrups, and 30 and 45 per cent dextrose for light and medium dextrose syrups.

There are separate schedules for sweet cherries and sour cherries, with respect to syrups, as follows:

| Label Declaration | Syrup Composition | |
|--|-------------------|-------------------|
| | Sweet Cherries | Sour Cherries |
| In light sugar syrup | 10 - 20% sucrose | 20 - 40% sucrose |
| In medium sugar syrup | 20 - 30 " | 40 - 60 " |
| In heavy sugar syrup | 30 - 40 " | 40 - 70 " |
| In extra heavy syrup | 40 + " | 70 + " |
| In light sugar & cherry juice syrup | 10 - 20% " | 20 - 40% " |
| In medium sugar & cherry juice syrup | 20 - 30 " | 40 - 60 " |
| In heavy sugar & cherry juice syrup | 30 - 40 " | 40 - 70 " |
| In extra heavy sugar & cherry juice | 40 + " | 70 + " |
| In light dextrose syrup | 15 - 30% dextrose | 30 - 60% dextrose |
| In medium dextrose syrup | 30 - 45 " | " |
| In heavy dextrose syrup | 45 + " | " |
| In light dextrose & cherry juice syrup | 15 - 30% dextrose | 30 - 60% dextrose |
| In medium " " " " | 30 - 45 " | " |
| In heavy " " " " | 45 + " | " |

Provisions for mixtures of dextrose and sucrose in water, or in cherry juice, are made similar to those for peaches. Water and the undiluted fruit juices are also listed as packing mediums for each fruit.

Seasonings

Spice, flavoring, and a vinegar are listed for each fruit.

Label Statement of Substandard Quality

Two forms are recommended for each fruit. The first has on the first line, "Below Standard in Quality" and the second line states the reason or reasons why the product is below

standard, viz., "Not Tender," "Small Halves," etc. These lines are not to be enclosed in a rectangle but they shall immediately precede or follow without intervening written, printed, or graphic matter, the name of the fruit and the words and statements required or authorized to appear with such name.

The second form has the general substandard legend—

"Substandard Quality
Good Food—Not High Grade."

enclosed in the black rectangle. This legend shall be so placed as to be easily seen when the name or any pictorial representation of the fruit appears so conspicuously as to be easily seen under customary conditions of purchase.

Standard for Fill of Container

The standard of fill of container for canned peaches (pears, apricots, cherries) is the maximum quantity of the optional fruit ingredient which can be sealed in the container and processed by heat to prevent spoilage without crushing or breaking such ingredient.

Label Statement of Substandard Fill

The words "Below Standard in Fill" within the black rectangle.

CANNED PEACHES

Identity

Variety—Yellow Cling, White Cling, Yellow Freestone, White Freestone.

Form of Units—whole, halves, quarters, slices, diced, mixed pieces of irregular size and shape.

Peeling—unpeeled units must be so labeled. Peeled units require no label statement.

Flavoring—Peach Pits: not more than one to eight ounces of net contents (except in the case of whole peaches). *Peach Kernels*: no limit on the number except in the case of whole peaches or where peach pits are added.

Quality

Size—halves not less than 3/5 ounce. Quarters not less than 3/10 ounce. Largest unit not more than twice the weight of the smallest unit.

Peel—not more than one square inch per pound of net contents (except unpeeled units).

Blemishes—not more than 20 per cent of the units show scab, hail injury, discoloration, or other abnormality.

Trimming—in the case of whole, halves, quarters, and slices, all units shall be untrimmed or shall be so trimmed as to preserve their normal shape.

Broken Pieces—(Except in the case of mixed pieces of irregular sizes and shapes.) not more than 5 per cent of the units in a container having 20 or more units, and not more than one unit in a container having less than 20 units, is crushed or broken. A unit which has lost its normal contour because of ripeness and which bears no mark of crushing shall not be considered crushed or broken.

Firmness—same as present test.

CANNED APRICOTS

Identity

Form of Units—whole, halves, quarters, mixed pieces of irregular sizes and shape.

Peeling—each label must state whether the units are peeled or unpeeled.

Seasonings, Pits and Kernels—same as peaches.

Quality

Size of Units—halves not less than 2/5 ounce. Quarters not less than 1/5 ounce. Largest unit not more than twice the weight of the smallest unit.

Blemishes, Trimming, Broken Pieces, and Firmness—same as peaches.

CANNED PEARS

Identity

Form of Units—same as peaches.

Peeling—same as peaches.

Quality

Size of Units—same as peaches.

Limits for Peel, Blemishes, Trimming, and Firmness—same as peaches.

Broken Pieces—same as peaches except the limits are 10 per cent of the units in a container having 10 or more units, etc.

CANNED CHERRIES

Identity

Varieties—Red Sour, Light Colored Sweet, Dark Colored Sweet.

Form of Units—pitted and unpitted.

Quality

Pits—in the case of pitted cherries not more than 1 pit per 20 ounces of canned cherries. In the case of unpitted cherries the total weight of pits is not more than 12 per cent of the drained weight.

Size of Units—the weight of the largest unit is not more than twice the weight of the smallest.

Blemishes—not more than 20 per cent by count are blemished with scab, hail injury, discoloration, scar tissue, or other abnormality.

Fruit and Vegetable Market Competition

Carlot Shipments as Reported by the Bureau of Agricultural Economics, Department of Agriculture

| VEGETABLES | Week ending— | | | Season total to— | |
|---|------------------|------------------|-----------------|------------------|------------------|
| | July 15, 1938 | July 15, 1939 | July 8, 1939 | July 15, 1938 | July 15, 1939 |
| Beans, snap and lima..... | 13 | 8 | 3 | 8,079 | 6,482 |
| Tomatoes..... | 206 | 207 | 427 | 26,268 | 20,140 |
| Green peas..... | 93 | 160 | 183 | 3,980 | 5,017 |
| Spinach..... | 11 | 18 | 4 | 6,495 | 6,171 |
| Others, domestic, competing directly..... | 450 | 362 | 1,025 | 66,644 | 60,424 |

Fruits

| | | | | | |
|-----------------------|-------|-------|-------|---------|---------|
| Citrus domestic..... | 2,847 | 2,630 | 2,810 | 146,675 | 130,036 |
| Imports..... | 12 | 8 | 5 | 241 | 98 |
| Others, domestic..... | 3,455 | 3,129 | 2,174 | 17,484 | 12,050 |

CANNED FOOD EXPORTS AND IMPORTS

| EXPORTS | June, 1938 | | June, 1939 | | Jan.-June, 1938 | | Jan.-June, 1939 | |
|-------------------------------------|------------|-----------|------------|-----------|-----------------|-------------|-----------------|-------------|
| | Pounds | Value | Pounds | Value | Pounds | Value | Pounds | Value |
| Meats, total..... | 883,002 | \$294,751 | 1,318,277 | \$438,158 | 7,022,801 | \$2,430,780 | 7,906,802 | \$2,508,877 |
| Beef, corned, etc..... | 30,726 | 3,848 | 20,495 | 6,081 | 237,385 | 62,894 | 184,824 | 43,668 |
| Other beef..... | 60,777 | 22,416 | 64,107 | 23,539 | 908,010 | 326,395 | 724,555 | 273,094 |
| Pork..... | 627,797 | 229,142 | 980,939 | 346,146 | 4,490,269 | 1,707,055 | 5,182,795 | 1,771,281 |
| Sausage..... | 88,321 | 22,822 | 116,195 | 33,626 | 635,379 | 179,617 | 881,204 | 240,217 |
| Other meat..... | 85,581 | 16,523 | 136,541 | 28,766 | 751,758 | 154,828 | 930,424 | 180,617 |
| Vegetables, total..... | 3,437,056 | 344,505 | 4,098,772 | 438,667 | 16,622,345 | 1,544,900 | 20,442,509 | 1,828,297 |
| Asparagus..... | 1,574,121 | 216,020 | 2,108,105 | 304,357 | 4,720,336 | 600,377 | 6,643,418 | 881,932 |
| Beans, baked and with pork..... | 350,304 | 16,457 | 561,976 | 22,248 | 2,514,073 | 115,014 | 2,784,820 | 112,811 |
| Corn..... | 125,130 | 9,327 | 231,097 | 14,533 | 1,042,105 | 79,292 | 1,519,777 | 107,288 |
| Peas..... | 252,562 | 17,531 | 163,973 | 10,645 | 1,871,817 | 142,814 | 2,201,886 | 140,974 |
| Soups..... | 284,353 | 28,420 | 278,441 | 28,875 | 1,515,028 | 152,064 | 1,511,358 | 154,795 |
| Tomatoes..... | 147,247 | 8,331 | 74,498 | 4,271 | 632,793 | 38,903 | 717,537 | 42,806 |
| Tomato paste and puree..... | 87,529 | 5,201 | 90,556 | 6,403 | 709,968 | 48,033 | 746,329 | 55,207 |
| Tomato juice..... | 310,724 | 17,535 | 208,573 | 15,684 | 1,860,920 | 107,251 | 1,411,468 | 84,492 |
| Other vegetables..... | 299,086 | 25,663 | 381,553 | 33,651 | 1,755,305 | 171,202 | 2,905,916 | 247,902 |
| Milk: | | | | | | | | |
| Condensed..... | 572,317 | 75,863 | 195,064 | 34,797 | 3,337,500 | 473,064 | 985,023 | 123,221 |
| Evaporated..... | 1,982,652 | 132,603 | 1,798,856 | 118,212 | 10,967,475 | 794,033 | 11,332,127 | 733,400 |
| Fish: | | | | | | | | |
| Salmon..... | 1,153,226 | 148,832 | 966,385 | 135,610 | 14,123,525 | 2,326,900 | 19,938,868 | 2,950,777 |
| Sardines..... | 1,197,932 | 85,385 | 2,373,661 | 145,069 | 18,112,256 | 1,229,299 | 24,136,792 | 1,585,229 |
| Other fish..... | | | 20,845 | 6,126 | | | 1,115,610 | 94,915 |
| Shell-fish: | | | | | | | | |
| Shrimp..... | 552,333 | 106,057 | 424,725 | 88,791 | 2,276,730 | 484,017 | 2,847,300 | 463,678 |
| Other shell-fish..... | 633,881 | 115,669 | 92,537 | 13,982 | 1,120,458 | 188,236 | 478,150 | 74,454 |
| Fruits, total..... | 11,654,778 | 876,717 | 11,561,904 | 740,556 | 119,705,775 | 8,964,346 | 142,159,240 | 9,223,743 |
| Grapefruit..... | 2,032,270 | 129,674 | 4,517,731 | 239,444 | 28,596,217 | 1,855,000 | 34,705,803 | 1,841,805 |
| Loganberries..... | 25,263 | 2,427 | 52,021 | 4,319 | 211,626 | 18,863 | 267,962 | 20,344 |
| Other berries..... | 34,826 | 4,869 | 40,235 | 4,050 | 413,368 | 45,911 | 315,127 | 30,154 |
| Apples and sauce..... | 731,873 | 29,686 | 789,807 | 34,284 | 4,771,795 | 211,882 | 6,251,676 | 270,208 |
| Apricots..... | 1,729,781 | 123,362 | 519,451 | 33,512 | 11,155,423 | 779,680 | 10,560,974 | 676,514 |
| Cherries..... | 149,703 | 15,691 | 58,702 | 5,105 | 1,175,744 | 127,458 | 1,532,513 | 123,614 |
| Prunes..... | 50,470 | 4,986 | 45,080 | 3,937 | 544,549 | 48,177 | 627,743 | 43,080 |
| Peaches..... | 2,327,680 | 172,372 | 1,780,773 | 114,418 | 21,847,771 | 1,562,096 | 32,264,134 | 1,933,888 |
| Pears..... | 1,950,691 | 131,406 | 1,634,905 | 114,984 | 30,223,774 | 2,096,202 | 29,889,276 | 1,981,435 |
| Pineapple..... | 694,129 | 61,768 | 1,121,821 | 91,104 | 4,750,504 | 434,930 | 8,477,971 | 658,336 |
| Fruit salad and cocktail..... | 1,691,182 | 178,462 | 803,644 | 77,870 | 14,592,833 | 1,611,009 | 15,471,602 | 1,497,410 |
| Other fruits..... | 227,811 | 22,014 | 196,744 | 17,529 | 1,422,171 | 143,138 | 1,694,369 | 146,955 |
| Fruit Juices: * | | | | | | | | |
| Pineapple..... | | | 83,110 | 51,760 | | | 385,503 | 217,496 |
| Grapefruit..... | | | 211,348 | 58,023 | | | 1,240,148 | 414,843 |
| Orange..... | | | 58,619 | 40,291 | | | 239,402 | 192,873 |
| Other fruit juices..... | | | 38,818 | 35,887 | | | 184,294 | 166,281 |
| IMPORTS | | | | | | | | |
| Meat: | | | | | | | | |
| Beef..... | 8,005,923 | \$31,461 | 7,878,863 | 741,615 | 38,947,441 | 4,144,814 | 40,906,173 | 4,009,730 |
| Other meats..... | 56,563 | 14,331 | 22,713 | 5,278 | 143,712 | 37,741 | 124,356 | 33,388 |
| Milk: condensed and evaporated..... | 35,121 | 3,040 | 17,265 | 992 | 286,672 | 23,121 | 95,500 | 5,745 |
| Fish: | | | | | | | | |
| Packed in oil— | | | | | | | | |
| Sardines..... | 1,484,103 | 215,373 | 2,376,683 | 336,133 | 8,621,447 | 1,318,225 | 13,264,804 | 1,957,291 |
| Anchovies..... | 189,586 | 84,072 | 198,756 | 70,134 | 1,076,875 | 493,307 | 1,278,351 | 483,010 |
| Tuna..... | 836,983 | 139,519 | 646,769 | 104,500 | 3,482,028 | 561,236 | 4,750,034 | 763,720 |
| Other fish in oil..... | 60,701 | 13,433 | 73,585 | 16,351 | 305,647 | 84,386 | 288,342 | 78,015 |
| Other fish not in oil..... | 857,020 | 82,981 | 775,701 | 78,411 | 6,549,262 | 561,362 | 7,431,701 | 680,641 |
| Caviar and other roe..... | 12,847 | 4,388 | 14,982 | 5,726 | 70,411 | 24,525 | 80,327 | 45,670 |
| Shellfish— | | | | | | | | |
| Crab meat and sauce..... | 815,649 | 281,075 | 792,904 | 236,142 | 3,068,486 | 1,064,186 | 5,105,340 | 1,755,561 |
| Clams and oysters..... | 53,091 | 10,462 | 74,261 | 15,549 | 327,808 | 68,880 | 448,978 | 105,778 |
| Lobsters..... | 94,803 | 47,633 | 250,126 | 111,710 | 324,179 | 143,210 | 475,004 | 208,326 |
| Other shellfish..... | 1,022,349 | 69,483 | 959,860 | 73,519 | 7,449,644 | 527,607 | 8,806,022 | 610,880 |
| Vegetables: | | | | | | | | |
| Peas..... | 5,930 | 522 | 25,778 | 1,612 | 252,725 | 21,873 | 906,292 | 108,653 |
| Pimientos..... | 153,514 | 19,852 | 35,505 | 4,508 | 684,160 | 87,663 | 120,689 | 15,537 |
| Mushrooms..... | 97,539 | 20,945 | 90,177 | 17,011 | 446,982 | 108,688 | 448,408 | 90,575 |
| Tomatoes..... | 5,191,966 | 210,644 | 5,509,534 | 222,562 | 25,264,125 | 1,046,158 | 34,310,732 | 1,350,406 |
| Tomato paste and sauce..... | 1,053,747 | 66,504 | 503,784 | 34,589 | 4,404,409 | 297,958 | 3,764,615 | 284,648 |
| Other vegetables..... | 55,846 | 2,912 | 15,774 | 758 | 126,013 | 7,519 | 120,030 | 6,049 |
| Fruit: | | | | | | | | |
| Pineapple, dutiable..... | 1,907,338 | 181,756 | 2,308,077 | 119,651 | 3,718,707 | 211,160 | 9,385,167 | 399,256 |
| Pineapple, free (Philippines)..... | | | 5,153,507 | 164,863 | 965,044 | 48,843 | 18,210,326 | 735,445 |
| Mandarin oranges..... | 819,098 | | 139,142 | 8,840 | 1,017,230 | | 680,247 | |

* Fruit juices are reported in gallons.

GOVERNMENT COUNSEL FILES BRIEFS ON STANDARDS FOR CANNED PEAS

Proposed Findings and Recommendations to Presiding Officer Summarized

Three briefs covering standards of identity, quality, and fill of container for canned peas have been filed with the hearing clerk of the Department of Agriculture by Patton Perritt, government counsel. These will be considered by the presiding officer, together with similar briefs submitted by canners and other interested parties, as well as the original record of the public hearing, in preparing his suggested standards for the Secretary of Agriculture.

The briefs summarized below are in no way final, but as they do indicate the conclusions of certain government officials after studying the evidence submitted at the public hearing, the important points are being made available to those who may be interested.

Identity and Label Requirements

The labels would be required to bear the following terms: *Variety*—"Early June Peas," "Sweet Peas," "Dried Early June Peas," "Dried Sweet Peas."

Packing Medium—"With Added Sugar," "With Added Dextrose."

Seasonings—"Flavoring Added," or "With Added Flavoring"; "Spice Added," or "With Added Spice"; "Seasoned with _____" (green peppers, mint leaves, onions, garlic, horseradish, or other similar vegetable seasonings).

Standard of Quality

The following are recommended as items for the minimum standard of quality for canned peas:

Spotted Peas—not more than 4 per cent by count.

Harmless Extraneous Vegetable Material—not more than 0.5 per cent by weight of the drained peas.

Broken Pieces—not more than 10 per cent by weight of the drained peas.

Split Skins—not more than 25 per cent by count ruptured to a width of $\frac{1}{16}$ inch or more.

Hard Peas—not more than 10 per cent by count.

Alcohol Insoluble Solids—Early June, not more than 23.5 per cent; Sweet, not more than 21.0 per cent.

Substandard Legend—same as for fruits, see p. 5925 of this LETTER.

Fill of Container

The standard of fill of container for canned peas is a fill such that, when the peas and liquid are removed from the container and returned thereto, the leveled peas (irrespective of the quantity of the liquid), 15 seconds after they are so returned completely fill the container. A container with lid attached by double seam shall be considered to be completely filled when it is filled to the level $\frac{3}{16}$ -inch vertical distance below the top of the double seam; and a glass container shall be considered to be completely filled when it is filled to the level $\frac{1}{2}$ -inch vertical distance below the top of the container.

Substandard Fill Legend—same as fruits, see p. 5926 of this LETTER.

Newspaper Series Features Home Economists

Martha Ellyn, home economist of the *Washington Post* is publishing a series of daily articles giving the favorite recipe, a short description of the training and activities as well as a photograph of leading home economists in Washington.

The Association's Home Economics Division is well represented in this series with Miss Atwater, Miss Black and Miss Katherine Smith each appearing.

CANNING CROP PROSPECTS

Yields and Conditions of Corn, Tomatoes and Beans for Manufacture Reported

Tables shown below, giving yields and conditions of corn, beans, and tomatoes for canning are based on reports issued by the Department of Agriculture on July 25, 1939. Yields for 1938 are given for all of these crops and, in the case of beans, the Department's estimates for 1939 are shown.

For corn and tomatoes, crop conditions as of July 15 are given as a percentage of the crop condition on the corresponding date last year. These percentages are based on the government's report. In some instances, however, these condition figures do not represent the condition of the crops to date. In New England and the North Atlantic States, for example, continued dry weather has materially damaged the corn and tomato crops.

A special report from the United States Weather Bureau dated July 25 states:

"The drought that began in the Northeastern States about the first of July is now reaching serious proportions. In New York State, where the drought is most acute, damage from this cause is becoming daily more serious and widespread. In the New England States cool, dry weather early in the week assisted in retarding the effects of the drought, but toward the close of hot weather again aggravated conditions. In this area there have been 25 days with less than one-half inch of rainfall, and shallow-rooted crops are now reported badly hurt. The effects of the dry weather are less serious in Pennsylvania and New Jersey, but in these States there is urgent need for immediate, soaking rains."

The rainfall figures shown in the last two columns of these tables compare the rainfall for the two weeks ending July 25 with the precipitation for the corresponding period in 1938. The canning district of New York received over two inches of rain on July 26, which probably improved crop conditions. No definite information is available, however, regarding the extent of improvement.

Tomatoes for Manufacture

| State | Planted acreage | | Yield per acre | Condition July 15 | Rainfall | |
|------------------|-----------------|---------------|-------------------|----------------------|--------------|--------------|
| | 1938 Acres | 1939 Acres | | | 1938 Ins. | 1939 Ins. |
| New York | 18,800 | 16,000 | 9.2 | 97 | .5 | .1 |
| Maryland | 56,500 | 49,400 | 3.1 | 91 | 3.0 | 1.0 |
| Delaware | 9,600 | 8,300 | 3.2 | 121 | 8.8 | 5.7 |
| New Jersey | 35,700 | 31,800 | 4.2 | 101 | 7.7 | .2 |
| Pennsylvania | 17,300 | 18,700 | 5.2 | 95 | 1.3 | .7 |
| Va. and West Va. | 22,000 | 20,000 | 3.1 | 96 | 6.1 | 1.8 |
| Ohio | 24,900 | 22,500 | 6.8 | 105 | 1.8 | .7 |
| Indiana | 74,000 | 63,600 | 4.2 | 100 | .3 | 2.6 |
| Tenn. and Ky. | 13,400 | 8,000 | 3.0 | 80 | 2.5 | 1.7 |
| Ark. and Mo. | 35,500 | 21,800 | 2.4 | 88 | .9 | .6 |
| Colorado | 3,900 | 2,700 | 4.1 | 97 | .4 | .0 |
| Utah | 5,200 | 6,000 | 10.6 | 102 | .0 | .0 |
| California | 46,480 | 54,920 | 6.0 | 100 | .0 | .0 |

Green and Wax Beans for Canning

| State | Planted acreage | | Yield per acre | | Rainfall | |
|--------------|-----------------|-------|----------------|-------|------------|------|
| | 1938 1939 | | 1938 1939 | | July 12-25 | |
| | Acres | Acres | Tons | Cases | Tons | Ins. |
| Maine | 1,770 | 1,090 | 2.9 | 259 | 2.9 | .7 |
| New York | 9,200 | 6,800 | 1.9 | 156 | 1.7 | .5 |
| Md. and Del. | 13,800 | 9,250 | 1.7 | 206 | 1.4 | 3.5 |
| Pennsylvania | 2,700 | 2,100 | 1.5 | 143 | 1.8 | .3 |
| Indiana | 1,300 | 650 | 1.4 | 173 | 1.1 | .3 |
| Michigan | 6,800 | 4,500 | 1.3 | 121 | 1.4 | .8 |
| Wisconsin | 8,900 | 7,100 | 1.4 | 135 | 1.3 | .9 |
| Tennessee | 1,700 | 2,300 | 1.3 | ... | 1.4 | 2.5 |
| Arkansas | 3,600 | 2,340 | 1.6 | ... | 1.0 | .9 |
| Colorado | 1,040 | 600 | 2.6 | 248 | 2.3 | .0 |
| Utah | 1,250 | 660 | 3.5 | 215 | 3.4 | .0 |
| Washington | 1,160 | 1,160 | 4.5 | 385 | 4.4 | .4 |
| Oregon | 2,240 | 1,820 | 5.3 | 502 | 5.6 | .0 |
| California | 1,300 | 400 | 4.5 | 277 | 4.5 | .0 |

Sweet Corn for Canning

| State | Planted acreage | | Yield per acre | Condition 1938 crop | Rainfall | |
|---------------|-----------------|--------|----------------|---------------------|----------|------|
| | 1938 | 1939 | | | 1938 | 1939 |
| | Acres | Acres | Cases | Per cent* | Ins. | Ins. |
| Maine | 13,000 | 6,600 | 130 | 85 | 2.5 | .7 |
| New York | 23,500 | 16,600 | 85 | 106 | .5 | .1 |
| Md. and Del. | 36,600 | 24,650 | 63 | 100 | 3.5 | 1.3 |
| Pennsylvania | 11,900 | 9,000 | 54 | 99 | 1.3 | .7 |
| Ohio | 23,000 | 16,100 | 56 | 95 | 1.8 | .7 |
| Indiana | 42,900 | 30,600 | 40 | 118 | .3 | 2.6 |
| Illinois | 55,600 | 43,100 | 52 | 110 | 1.7 | 1.2 |
| Wisconsin | 29,000 | 18,900 | 57 | 102 | .9 | .3 |
| Minnesota | 59,900 | 40,500 | 59 | 106 | .3 | 1.1 |
| Iowa-Nebraska | 37,500 | 17,300 | 64 | 102 | .0 | 2.7 |

* Expressed as a percentage of the condition of the 1938 crop on July 15, 1938.

Consumers' Responsibility Cited by Writer

"If businessmen need to 'clean house', so do consumers," according to Kenneth Dameron, who writes on "The Consumer Movement" in the spring number of the *Harvard Business Review*. "Unfair practices are not a prerogative of private business. Under the policy of that nervous altruism, 'the customer is always right', many customers have abused retail privileges and taken unfair advantages of the seller. Return goods and 'on approval' sales are notable examples of this abuse. Retailers are, of course, in part to blame for this situation; but consumers must realize that these services add to the cost of distribution and to the price they must pay. Too often, consumers buy first and shop afterwards.

"The thinking of the consumers shows some immaturity because of its failure to recognize the consumer protection efforts of business. Consumers have shown a tendency to respond to ballyhoo and the criticisms of professional defenders of the consumer. Many consumers have been alert to accept statements fostering suspicion between buyer and seller, without intelligent consideration of the accuracy of these statements or complete information as to their source. The consumer's interest in merchandising is all too often stimulated by propagandists or misinformed crusaders. The education of the consumer in distribution often comes through channels not primarily interested in whether the consumer gets an unbiased point of view. The consumer must endeavor to balance impressions she gets from reading advertisement and news items about distribution, information she gets through school systems, governmental agencies, clubs, and

agencies promoting their own interests with her own experiences as a customer of a retail store . . .

"It is claimed that much of the consumer movement propaganda rests upon the unproved assumption that the business groups, the risk takers, and especially those engaged in selling, are less honest than other economic groups. They are not less honest, but consumers have suffered from deceptive and stupid advertising and from the retailer's lack of knowledge of the goods he offered for sale.

"It seems likely that the consumer movement will be marked by a consolidation of the many interests now comprising the movement, by a willingness to work with existing business channels and aid in the redirection of their effort, by continuing and improving present education programs, and by adequate consumer representation wherever consumer interest is affected whether in relations with business, with proposed legislation, or in the administration of laws already passed. Consumers will also give more emphasis to their demand for price and cost of distribution information and will reflect greater interest in the various types of retail institutions. Consumer efforts should also aid in the elevation and maintenance of quality standards of merchandise."

REPORTS ON CANNING CROPS

Marketing Service of Department of Agriculture Reports Crop Conditions

The following table gives the condition of certain canning crops as of July 15. In each instance the condition is expressed as a percentage of the reported condition on July 15, 1938, and based on reports issued July 25 by the Department of Agriculture.

The July 15 condition of cabbage for kraut, cucumbers for pickles, beets for canning, and green lima beans for canning and freezing has shown some improvement since July 1. Except for green lima beans, the condition for each of these crops on July 15 was still below the condition on the corresponding date in 1938.

Condition of Canning Crops on July 15, 1939

| State | Cucumbers for pickles | Cabbage for kraut | Green lima beans | Beets |
|----------------|--------------------------|----------------------|---------------------|-----------|
| | Per cent* | Per cent* | Per cent* | Per cent* |
| Massachusetts | 112 | ... | ... | ... |
| New York | 94 | 93 | ... | 79 |
| New Jersey | ... | ... | 123 | 100 |
| Ohio | 111 | 102 | ... | ... |
| Indiana | 105 | 110 | ... | 94 |
| Illinois | 129 | 89 | ... | ... |
| Michigan | 94 | 97 | 105 | 110 |
| Wisconsin | 106 | 85 | 92 | 101 |
| Minnesota | 107 | 101 | ... | ... |
| Iowa | 106 | ... | ... | ... |
| Missouri | 92 | ... | ... | ... |
| Delaware | ... | ... | 102 | ... |
| Maryland | 110 | ... | 95 | ... |
| Virginia | 118 | ... | 100 | ... |
| North Carolina | 84 | ... | ... | ... |
| Louisiana | 107 | ... | ... | ... |
| Texas | 96 | ... | ... | ... |
| Colorado | 88 | 100 | ... | ... |
| Washington | 106 | 112 | ... | ... |
| Oregon | 107 | ... | ... | 143 |
| California | 89 | ... | ... | ... |
| Other States | 82 | 91 | 107 | 86 |
| U. S. average | 97 | 92 | 106 | 91 |

* Expressed as a percentage of the condition of the 1938 crop on July 15, 1938.

GREEN PEAS FOR MANUFACTURE

Agriculture Department Reports 1939 Acreage and Indicated Production

July 15 reports received by the Agricultural Marketing Service from canners and freezers of green peas on the condition of the crop and probable yield indicate a 1939 production of 193,170 tons for manufacture. The production now in prospect for this year compares with 302,540 tons harvested in 1938 and an average for the preceding 10-year (1928-37) period of 193,660 tons.

The 1939 yield per acre of 1,523 pounds of green peas indicated on July 15 compares with 1,877 pounds obtained in 1938 and average yields for the preceding 10-year (1928-37) period of 1,521 pounds per acre. The yields in prospect on July 15 were below average in all important States except New York, Michigan, Wisconsin, Oregon and Washington.

| State | Yield per Acre | | Production | |
|-----------------------|----------------|-------------------|------------|---------|
| | 1938 | Indicated 1939 | 1938 | |
| | | | Pounds | Tons |
| Maine..... | 1,520 | 1,500 | 2,800 | 3,400 |
| New York..... | 1,760 | 1,350 | 32,300 | 23,290 |
| Pennsylvania..... | 2,520 | 1,200 | 8,000 | 5,420 |
| Ohio..... | 1,300 | 800 | 3,000 | 1,680 |
| Indiana..... | 1,740 | 1,150 | 6,610 | 3,910 |
| Illinois..... | 1,370 | 1,400 | 11,140 | 10,430 |
| Michigan..... | 1,760 | 1,250 | 11,180 | 8,940 |
| Wisconsin..... | 1,940 | 1,450 | 99,200 | 49,740 |
| Minnesota..... | 1,840 | 1,500 | 18,630 | 15,000 |
| Iowa..... | 1,980 | 1,250 | 2,710 | 920 |
| Delaware..... | 820 | 600 | 1,400 | 750 |
| Maryland..... | 1,880 | 1,380 | 17,770 | 9,800 |
| Virginia..... | 2,100 | 1,400 | 4,200 | 2,590 |
| Colorado..... | 1,800 | 1,440 | 2,950 | 2,340 |
| Utah..... | 2,900 | 2,320 | 20,660 | 11,600 |
| Washington..... | 1,890 | 2,250 | 26,460 | 24,520 |
| Oregon..... | 1,600 | 1,800 | 17,280 | 15,880 |
| California..... | 1,480 | 1,200 | 2,770 | 1,920 |
| Other States..... | 2,045 | 1,429 | 19,300 | 8,040 |
| Total all States..... | 1,877 | 1,523 | 302,540 | 193,170 |

War Department and Veterans Bureau Order Large Amounts of Canned Foods

Four requests from government agencies for bids on large amounts of canned foods have been issued during the past week. They are:

War Department: Bids to be opened August 8, delivery to be made to Fort Bragg, N. C. Schedule asks bids on canned apples, asparagus tips, lima beans, beets, carrots, hominy, milk, peaches, peas, pickles, pineapple, sauerkraut, shrimp, sausage, spinach, and tomatoes.

War Department: Bids to be opened August 10, deliveries of specified amounts to be made to Augusta, Ga.; Fort Benning, Ga.; Fort Bragg, N. C.; Fort McPherson, Ga.; Fort Moultrie, S. C.; and Fort Screven, Ga. Schedule asks bids on canned apples, apple butter, applesauce, apricots, asparagus tips, kidney beans, lima beans, string beans, beets, carrots, cherries, sweet corn, hominy, peaches, pears, peas, pine-apple, plums, prunes, pumpkin, sauerkraut, spinach, and tomatoes.

Schedules and further information relative to each of these requests can be obtained from the Quartermaster Supply Officer, 1st Ave. & 58th St., Brooklyn, N. Y.

Veterans Bureau: Bids to be opened August 11, deliveries to be made as specified to Perryville, Md., San Francisco, or

Chicago. Schedule asks bids on 6,310 cases (No. 10's) of canned figs.

Veterans Bureau: Bids to be opened August 18, and deliveries are to be made as specified to the same places as those above. Schedule asks for bids on 10,850 cases (No. 10's) of canned beets, 2,400 cases (No. 10's) of canned carrots, 2,000 cases (24/#2½) of canned sweet potatoes, 9,150 cases (#10) of canned sauerkraut, and 2,570 cases (#10) of canned pumpkin.

Complete information and copies of the schedules can be obtained from the Veterans Administration, Arlington Bldg., Washington, D. C.

Canners Admitted to Membership

The following canners have become members of the Association since April 15, 1939:

Associated Canneries, Inc., Ogden, Utah
W. H. Booth & Co., Inc., Santa Ana, Calif.
Chevy Chase Company, San Jose, Calif.
Warren J. Courtney & Son, Mundy Point, Va.
Far North Packing & Shipping Co., Everett, Wash.
Gulf Fish & Shrimp Co., Inc., New Orleans, La.
Hydaburg Canning Co., Ketchikan, Alaska
Intercoastal Packing Co., Seattle, Wash.
Nelson Crab & Oyster Co., Tokeland, Wash.
Newport Sea Food Co., Seattle, Wash.
Oysterville Cooperative Canning Co., Seattle, Wash.
R. J. Peratovich & Son, Klawock, Alaska
Portland Canning Co., Inc., Portland, Oregon
Riviera Packing Co., Inc., Oakland, Calif.
John W. Taylor Packing Co., Inc., Hallwood, Va.
Pete Taylor Packing Co., Trenton, Mo.
Whiz Fish Company, Seattle, Wash.

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